

<u>Dilled Chicken Salad</u>
Recipe found on <u>AnnsEntitledLife.com</u>

Dilled Chicken Salad Ingredients:

- 2 cups Chicken, cooked, diced or shredded
- ³/₄ cup Mayonnaise
- ½ cup Red Onion, chopped
- 3 ribs Celery, chopped
- 1 tsp Garlic Powder
- ½ tsp Onion Powder
- 1 TBSP Dried Dill
- 2 tsp Lemon Juice
- to taste Salt

to taste Pepper

- 2 Roma Tomatoes, chopped
- 8 Romaine Lettuce Leaves, cleaned and washed, if desired

Dilled Chicken Salad Directions:

- Chop chicken, red onion, and celery into bite sized pieces.
- In a large bowl combine cooked chicken, mayonnaise, red onion, celery, garlic powder, onion powder, dried dill, lemon juice and salt and pepper.

Put all ingredients into a bowl except tomato and romaine

- Mix well and taste for seasoning adjustments. If you prefer any more of an ingredient, add it now.
- Transfer ½ cup to ½ cup of prepared chicken salad into the romaine leaves. The amount will depend on personal preference (as to how much you want in each leaf) and the size of the leaves.
- Chop Roma tomato into bite sized pieces.
- Top with the chopped Roma tomato.